

# Greens Restaurant

January 25, 2012

## **First Course**

**Yukon Gold Potato Griddle Cakes** with smoked cheddar, scallions, chilies and cilantro.  
Served with fire roasted and pumpkin seed cilantro salsas, crème fraiche 11.50

**Roasted Wild Mushrooms** with Arbequina olive oil, Maldon salt, thyme and sage 12.00

**Fresh Spring Roll** with grilled tofu, carrots, jicama, Thai basil, mint and rice noodles.  
Served with peanut sauce, grilled shiitake, beech mushroom and radish salad 10.50

**Winter Sampler** – Quinoa salad with Hamada Farm fruit, pine nuts, citrus and ginger;  
hummous; grilled artichoke with lemon oil and mint; three beet salad; spicy tomato jam;  
grilled pita; olives 16.75

**Roasted Hamada Farm Figs and Burrata** on grilled walnut levain with arugula and red endive  
salad 10.00

**Artisan Cheese Plate** – Andante Dairy Minuet, Crottin and Rondo, fennel and herb salad;  
olives; warm walnut bread 14.50

**Warm Mariquita Farm Cauliflower Salad** with crisp capers, pine nuts, mint, tarragon mustard  
vinaigrette, shaved fiore sardo 9.75

**Star Route Lettuce, Little Gems and Ancho Cress** with Hidden Star pink lady apples,  
pomegranates, pistachios, fresh goat cheese, cider vinaigrette 10.00

**Basque Winter Squash and Butter Bean Soup** with gruyere and herbs  
Cup 7.50 Bowl 8.50

## **Main Course**

**Warm Italian Butter Beans** with roasted delicata squash, Dirty Girl broccoli di ciccio, fennel,  
artichokes, parsley root, Mariquita Farm cauliflower, rapini and herb butter 19.50

**Wild Mushroom Shepherd's Pie** with caramelized onions, Cowgirl Creamery Wagon Wheel,  
roasted garlic mashed potatoes and mushroom pinot noir sauce. Served with roasted carrots,  
cipollini onions, parsnips and brussels sprouts 24.50

**South Indian Sambar** - Winter vegetables with tomatoes, coral dal, tamarind, ginger, masala  
spices, chilies and cilantro. Served with toasted cumin basmati rice and meyer lemon pickle  
22.00 Small 18.00

**Garlic Parsley Linguine** with Beluga lentils, Mariquita Farm rapini, spring onions, olive oil,  
pepper flakes, goat cheese, grana padano 18.50

**Savoy Spinach and Rainbow Chard Pizza** with feta, asiago, red onions, gaeta olives, lemon and  
rosemary 17.00

**Mesquite Grilled Brochettes** – mushrooms, yellow finn potatoes, peppers, sweet potatoes,  
fennel, red onions and Hodo Soy tofu with honey miso sauce, Massa Organics brown and red  
rice, Asian cabbage slaw 21.00 Single Brochette 17.00

## **Sides 7.00**

Hummous with grilled pita, spicy tomato jam and olives

Grilled artichokes with lemon oil and mint

Dirty Girl broccoli di ciccio with pine nuts and pepper flakes

Roasted carrots, cipollini onions, parsnips and brussels sprouts

**Greens is now open for Saturday brunch! Join us every Saturday from 11:00 to 2:30.**

18% service charge for parties of six or more \$15.00 minimum charge per guest

2% City of San Francisco Mandates Surcharge